

Chipotle Cauliflower Buddha Bowl




Ingredients

- 1 1/2 cups Lotus Foods Organic Jasmine Rice
- 1 head cauliflower, cut into florets
- 1 cup **Sir Kensington's Chipotle Fabanaise**
- 1/2 tbsp black sesame seeds
- 1/2 red bell pepper, sliced thin
- 1/2 cup edamame
- 1 ripe avocado, sliced

Directions

- 1. PREHEAT** oven to 425 degrees Fahrenheit.
- 2. PREPARE** rice following package directions.
- 3. COAT** While rice is cooking, coat cauliflower florets in Chipotle Fabanaise. Place on parchment-lined baking sheet and bake for 35–40 minutes or until they start to brown.
- 3. STIR** When rice is finished, stir in black seeds.
- 3. DIVIDE** and plate rice, roasted cauliflower, bell pepper, edamame, and avocado into two bowls. Enjoy!


SERVINGS
2


PREP TIME
20 min


COOK TIME
40 min

SIR KENSINGTON'S

